

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the application:

1. (currently amended) A method of manufacture of a food product for human consumption comprising:

providing a whole coffee cherry or a comminuted whole coffee cherry;
including an optionally comminuted (a) the whole coffee cherry or the comminuted
whole coffee cherry into the food product, or (b) comminuting and extracting the
comminuted whole coffee cherry in an extraction process other than fermentation
to produce a non-fermented coffee cherry extract and including the extract into
the food product;

wherein the food product is selected from the group consisting of a solid food product, a tea, a juice, and a carbonated beverage.
2. (original) The method of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry.
3. (original) The method of claim 1 further comprising a step of quick-drying the coffee cherry.
4. (original) The method of claim 1 further comprising a step of comminuting the coffee cherry.
5. (original) The method of claim 1 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
6. (original) The method of claim 1 wherein the extract is prepared by contacting the coffee cherry with a solvent, and optionally evaporating the solvent.
7. (original) The method of claim 6 wherein the solvent is an aqueous solvent.
8. (previously presented) The method of claim 1 wherein the food product is a solid food product.

9. (previously presented) The method of claim 1 wherein the food product is selected from the group consisting of a tea, a juice, and a carbonated beverage.
10. (currently amended) A method of isolating a nutrient for human consumption from a coffee plant, comprising:

providing a whole coffee cherry and comminuting the whole coffee cherry; and
contacting the comminuted whole coffee cherry with a solvent in an extraction process other than fermentation to produce [[an]] a non-fermented extract that includes the nutrient for human consumption.
11. (original) The method of claim 10 further comprising freeze-drying the extract.
12. (original) The method of claim 10 further comprising subjecting the extract to a chromatography to produce a fraction that includes the nutrient.
13. (original) The method of claim 12 wherein the chromatography comprises size exclusion chromatography, and wherein the nutrient is selected from the group consisting of a high molecular weight polysaccharide, a medium molecular weight polysaccharide, a low molecular weight polysaccharide, a polyphenolic caffeic acid, and caffeine.
14. (original) The method of claim 12 wherein the chromatography comprises ion exchange chromatography, and wherein the nutrient is a polyphenolic caffeic acid.
15. (original) The method of claim 10 wherein the coffee cherry is a sub-ripe coffee cherry.
16. (original) The method of claim 10 further comprising a step of quick-drying the coffee cherry before comminuting the coffee cherry.
17. (original) The method of claim 10 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
18. (currently amended) A method of marketing a product comprising:

providing a food product; and

advertising that (a) the food product includes a whole coffee cherry or [[an]] a non-fermented extract of the whole coffee cherry, or (b) that the food product includes a nutrient that is isolated from the whole coffee cherry.

19. (original) The method of claim 18 wherein the food product is selected from the group consisting of a beverage, a dietary supplement, and a snack.
20. (original) The method of claim 18 wherein the nutrient is selected from the group of a polyphenol, caffeine, and a polysaccharide.